MONTAUK P.T.A. COOKBOOK

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RECIPE FOR A HAPPY HOME

Put together in a house, either old or new, one mother, one father and as many children as Heaven will send. For added spice an animal or two will help. Mix well with large quantities of love and devotion to God, Country, school, others and each other. Add equal amounts of patience and affection; understanding and kindness; helpfulness and cooperation; obedience and cleanliness; fun and laughter; and friendliness and generosity. Slowly stir in just enough outside interests, both individually and collectively, so that the major ingredients keep fresh and healthy in mind and body. Sprinkle in a small amount of tears and trials so that blessings will be appreciated.

Frost with joy and contentment. Let stand one lifetime on the good earth. Best results will be noted in family history, but immediate results will be tasted by all who come in contact with such a home from day to day.

COOKING TERMS

BLANCH: To plunge vegetables or fruits into boiling water, to loosen skins for easy removal.
OR
To prepare vegetables for freezing by plunging in boiling water.
OR
To remove saltiness from bacon by simmering in water for a short time when bacon is to be used for covering lean meats in roasting.

BRAISE: To cook meats or vegetables by first browning in a small amount of fat, then simmering, covered, until cooked in a small amount of liquid.

DEGLAZE: To loosen the cooked-on pan juices in a skillet or roasting pan by adding stock, wine or other liquid, and scraping and stirring while heating. The resulting liquid forms a flavor base for sauce or gravy.

DICE: To cut food with a sharp knife on a cutting board into small uniform cubes.

FLAKE: Usually to break in small pieces. As a test for doneness in fish, however, when the layers of fish will separate (flake) easily with a fork.

FOLD: To combine two mixtures by gently using a down, across, up and over motion with a rubber spatula or wooden spoon in a mixing bowl. Most important when adding a light, airy mixture to a heavier one.

COOKING TERMS

GRATE: To rub certain foods (chocolate, hard cheese, lemon) across a special gadget called a grater to form fine particles.

KNEAD: To work yeast dough by a series of folding, turning and pressing motions until the dough is soft and velvety. With breads, the working of the dough gives the "stretch" so necessary for good texture.

MACERATE: To soak or steep fruits in a liquid, usually spirits (wine, brandy), for the purpose of adding flavor.

MARINATE: To soak or steep food in a well-seasoned liquid, usually wine, oil, oil and vinegar, soy sauce, lemon juice, or a combination of two or more. Marinades may be cooked or uncooked. The purpose is to impart flavor to the food and to soften the fibers of less tender foods.

MINCE: To cut food with a sharp knife on a cutting board into very fine particles.

PAN-BROIL: To cook thin cuts of meat in a heavy skillet, usually ungreased. Meat usually yields enough of its own fat, which may be poured off as it accumulates.

PARE: To remove the skin of fruits and vegetables with a sharp knife (apples, potatoes

COOKING TERMS

POACH: To cook food (fish, eggs) in water to cover, the temperature of which is kept at a gentle simmer.

REDUCE: To cook liquid (usually the liquid in which food has cooked) rapidly in a saucepan until the volume has decreased. This is a method for concentrating and improving flavor, when the liquid is to be used as a base for sauce or gravy.

SAUTE: (pan-frying) To cook quickly in a small amount of hot fat in a skillet.

SHRED: To rub certain foods (soft cheese, carrots, cabbage) across the openings on a special gadget called a shredder (sometimes part of a grater), to form shreds or slivers of food.

SIMMER: To cook in liquid, just below the boiling point. Look for little bubbles lazily rising to the surface.

SKIM: To remove layer of liquid fat with a spoon or ladle from pan or pot cooking liquids, as in stews, soups and pot roasts, before thickening liquids.
OR
To remove scum from boiling liquids when cooking meats.

TOSS: To mix ingredients with a light touch, as in salads, by turning ingredients over and over with spoon and fork.

MEASUREMENTS

STANDARD	EQUIVALENT
dash	less than 1/8 teaspoon
1 tablespoon	2 teaspoons
2 tablespoons	1 fluid ounce
1/4 cup	4 tablespoons
1/3 cup	5 1/3 tablespoons
1 cup	16 tablespoons or 8 ounces
1 pint	2 cups
2 pints	1 quart
4 quarts	1 gallon
8 quarts	1 peck
4 pecks	1 bushel
1/4 pound butter	1/2 cup or 4 ounces
1 pound grated cheese	4 cups
1 medium orange	yields 6 to 8 tablespoons juice
1 medium lemon	yields 2 to 3 tablespoons juice
1 pound apples	3 cups pared and sliced
1/2 pint whipping cream	2 cups whipped

EQUIVALENT SUBSTITUTIONS

1 tbsp. flour (for thickening)	-1/2 tbsp. cornstarch
1 cup cake flour	-7/8 cup all purpose flour
1 whole fresh egg	-2 yolks or 2 whites
1 cup honey	-1 cup sugar plus 1/4 cup liquid
1 oz. square chocolate	-3 tbsp. cocoa plus 1 tsp. butter
1 cup butter	-1 cup margarine or 7/8 cup lard or 7/8 cup rendered fat
1 cup light cream	-3 tbsp. butter plus 7/8 cup milk
1 cup heavy cream	-1/3 cup butter plus 3/4 cup milk
1 cup all purpose flour	-1 cup plus 2 tbsp. cake flour
1 cup sweet milk	-1 cup skim milk plus 2 tbsp. fat or 1/2 cup evaporated milk and 1/2 cup water
buttermilk and sour milk	-can be used interchangeably

STORING COOKIES

Crisp cookies need to be kept dry. A loosely covered container will keep them crunchy unless the weather is very humid. If cookies do become softened, place in moderate oven a few minutes to dry out.

Never place soft cookies with crisp cookies as the moisture from one will wilt the other.

Soft cookies should have a tightly covered container; if cookies start to dry, attach a moistened piece of cotton with scotch tape to the lid bottom.

CAKES - PRACTICALLY PERFECT

1. Read and follow recipe exactly.
2. Preheat oven for 10-15 minutes to temperature indicated in recipe.
3. Use the size cake pan specified.
4. Always sift flour before measuring, and pile lightly in cup; never pack.
5. Draw edge of spatula across top of cup for accurate level measurement.
6. Have eggs, butter or shortening, and milk at room temperature.
7. Mix batter thoroughly; scrape mixing bowl often.
8. Always smooth batter in cake pans so that it fills corners well and is of equal depth.
9. For best results, fill pans half full of batter.
10. Prepare pans according to specific recipe. For greased pans, cover bottom with butter or shortening but not the sides. To flour pans, sprinkle a little flour into a greased pan and shake to coat evenly. To line pans, cut waxed paper to fit pan and grease again.
11. Never grease for angel food or sponge cake.
12. Place pans as near center of oven as possible. Allow clearance around each pan.
13. Bake at temperature and for period specified in recipe.
14. Cake is done if the surface springs back when lightly touched. Or use a tooth pick or cake tester; if it comes out clean, the cake is done.
15. Allow to stand 10-15 minutes in the pan on a cake rack before removing from pan. Loosen edges with a knife or spatula. Place rack over top of cake and pan and invert rack and pan together.
16. Cool cake thoroughly before icing.

CAKE DECORATING HINTS

Chocolate curls - Have chocolate block at room temperature. Peel off curls with vegetable peeler.

To frost petit fours - Arrange cake pieces on wire rack; set on aluminum foil. Pour frosting over cakes. When all frosting has been poured, scrape excess off foil and reheat to use for rest of cakes.

Spider Web top - Draw tip of knife, at right angles, through rows of melted chocolate on a white icing.

Triangles of waxed paper on cake plate under cake will protect plate from smear while cake is being frosted.

For a fancy design on an unfrosted cake, sprinkle confectioners sugar on top of a paper doily placed on cake.

To avoid grayish bottom crust on chocolate cakes, sprinkle bottom of greased pan with cocoa instead of flour.

To tint coconut - Put in a glass jar; fill no more than half full. Sprinkle with a few drops of food coloring diluted in a small amount of water. Cover jar and shake until coconut is tinted.

To toast coconut - Spread in thin layer in pan and place in moderate oven (350° F.). Toast until golden brown, stirring or shaking frequently to toast evenly.

SHAKER CHOCOLATE (Beverage) Betty Alexander

2 oz. unsweetened chocolate	2 cups boiling water
1/2 cup sugar	3 cups scalded milk
1 tsp. cornstarch	1 tsp. vanilla
1/8 tsp. salt	

Melt chocolate over boiling water; mix cornstarch and salt with sugar. Add boiling water; stir, add to melted chocolate. Boil 1 minute. Add scalded milk; heat well. While heating beat with a wire whisk; add vanilla and serve in heated mugs.

ROOT-BEER SPARKLE

For each tall serving, in glass, mix 1/2 cup refrigerated root beer and 1 tbsp. milk. Add 1 big scoop vanilla ice cream; fill glass with root beer.

COFFEE COOLER

For each serving, beat together until just blended, 1 cup cold coffee, pinch salt, 2 big scoops vanilla ice cream, 1-1/2 to 2 tbsp. sugar.

PARTY FRUIT PUNCH

Mona Grenci

1 large can Hawaiian Punch
1 large can Orange Juice or Drink
1 large can Pineapple Juice
1 bottle gin or vodka or champagne
1 quart ginger ale
1 quart club soda
1 can Mott's A.M. Juice

Mix all ingredients; add fruit------1 can pineapple tidbits
1 can manderine oranges
1 jar maraschino cherries

Makes about 8 quarts.

TROPICAL PUNCH

3/4 cup sugar
1/2 cup water
3/4 cup light rum
3/4 cup lemon juice
3 cups pineapple juice
1 quart carbonated water

Cook sugar and water together for about 5 minutes. Add rum and fruit juices with sugar and water.
To serve: Pour rum mixture over ice and add carbonated water.
Makes about 3 quarts.

CRANBERRY PUNCH

1/2 cup sugar
1/2 cup water
2 cups cranberry juice cocktail
1 cup orange juice
1/2 cup lemon juice
1 quart ginger ale

Cook sugar and water together to boiling point. Then cook 5 minutes longer. Cool slightly and mix cranberry cocktail and juices.
To serve: Pour fruit juice mix over ice and add ginger ale.
Makes about 2-1/2 quarts.

CHEESE BALL

Mona Grenci

4 small packages cream cheese
4 ounces roquefort or blue cheese
1/2 package Wispride Sharpe Cheddar cheese
1 small onion minced fine
2 tbsp. Worcestershire sauce
2 cups pecans or walnuts chopped well

Cream all cheeses at room temperature; add Worcestershire sauce and 1 cup of nuts. Shape into ball and refrigerate for 1 hour. Wet hands and roll cheese in remaining nuts. Serve with crackers, party rye or pumpernickle bread.

HAM SALAD HORS D'OEUVRES

Mona Grenci

1 can Spam
6 tbsp. relish
1/2 tsp. black pepper
mayonnaise to moisten well

Grind Spam with fork well to a fine grain; add relish, pepper and mayonnaise. DO NOT ADD SALT.
Mix well and spread on party rye or pumpernickle squares.

DEVILED CLAMS

Alberta Lind

12 hard clams ground	1 cup milk
butter (size of egg)	1 tbsp. flour
salt to taste	pinch of paprika
yolk of 1 egg	2 tbsp. bread crumbs

Mix milk and butter; cook in double boiler. Mix flour in milk when it begins to boil. Salt to taste; add paprika and beat in clams and egg yolk. Put bits of butter and bread crumbs over top of mixture.
Bake 1/2 to 3/4 hour at 325°.

CRAB SANDWICH FONDUE

Teddy Martin

Mix 1 can crab meat, 1 cup chopped celery, 2 tbsp. chopped onion, 2 tbsp. mustard, 1 tsp. salt, 1 tbsp. Worcestershire sauce, and 1/3 cup mayonnaise.
In greased pan arrange 8 slices of bread and cover each with crab mixture; top with slice of cheese and another slice of bread.
Beat 4 eggs with 2 cups milk; pour over sandwiches slowly, moistening each well. Sprinkle with paprika. Cover and refrigerate overnight. Bake in slow oven 325° one hour.

CLAM DELIGHTS

Frances Ecker

1 can minced clams	Thin sliced onions
1 pkg. cream cheese	Mayonnaise
Dash of Worcestershire sauce	Saltine crackers

Drain minced clams and mix with softened cream cheese. Add a dash of Worcestershire sauce.
On Saltine crackers put a thin slice of onion and a teaspoon of clam mixture. Top this with a dot of mayonnaise.
Put under broiler until mayonnaise melts down and starts to brown. Serve while hot.

CANAPÉ CREAM PUFFS

Mona Grenci

1 cup water	1 cup sifted flour
1/2 cup butter	4 eggs

Heat oven to 400° (mod. hot). Heat water and butter to a rolling boil in a saucepan. Stir in all the flour at once. Stir vigorously over low heat until mixture leaves the pan and forms a ball (about 1 minute). Remove from heat. Beat in eggs thoroughly, 1 at a time. Beat mixture until smooth and velvety.
Drop rounded teaspoonfuls onto ungreased baking sheet. Bake 30-35 minutes, or until puffed, golden brown and dry. Cool slowly. Cut off tops with sharp knife. Scoop out any filaments of soft dough. Fill with chicken or any sea food salad, deviled egg salad or cheese filling.

Makes 40 to 50 puffs

CHEESE SNACKS

1 cup Bisquick	about 1/3 cup milk
1/2 cup grated sharp yellow cheese	1/2 cup chopped parsley or chives
2 tbsp. mayonnaise	1 tbsp. grated onion

Heat oven to 450° (hot). Blend thoroughly with fork Bisquick, cheese, mayonnaise, and milk. Shape into 1/2" balls. Roll in mixture of parsley and onion. Bake on greased baking sheet 8 to 10 minutes.

Makes about 30

BACON DIP

1 package (8 ounces) cream cheese
3 tbsp. finely cut chives
1 cup sour cream
1 tsp. horse-radish
dash garlic salt
cayenne
6 strips bacon, cooked crisp

Soften cheese at room temperature. Blend with next 5 ingredients. Mix with 4 strips crumbled bacon. Top with a sprinkling of remaining bacon, crumbled.

Makes 3 cups

PIZZA CUPS

3/4 lb. chopped meat (ground beef)
1 6 oz. can tomato paste
2 tbsp. minced onion

1 tsp. Italian seasoning
or
1/2 tsp. basil and 1/2 tsp. oregano

1/2 tsp. salt
3/4 cup mozzarella cheese
1 can Pillsbury Tenderflake baking powder biscuits (12 per can)

Brown meat; add tomato paste and seasoning, stirring frequently, then set aside.
Separate biscuit dough and put each in ungreased muffin tin, pressing sides well to edge of cup. Spoon mixture into cups and sprinkle with cheese.
Bake for 10 to 12 minutes in 400° (hot) oven 'til golden brown.

SEABOARD APPLE SALAD

M. Scarborough

2 cups cooked flaked white fish
1 cup thinly sliced celery
1/2 cup diced green pepper
2 tbsp. pickle relish
2 red apples cored and sliced thin
pimento strips
curry dill dressing (recipe below)

Mix everything except pimento in half of the dressing.
Serve in individual salad bowls on crisp greens with remaining dressing. Garnish with pimento strips.

CURRY DILL DRESSING

1 cup vegetable oil
1/3 cup vinegar
1 tsp. paprika
1 or 2 tsp. curry powder
Few drops tabasco
1/4 tsp. Worcestershire sauce
1/2 tsp. ground dill seed
1/2 tsp. sugar

Combine all ingredients. Beat well just before serving.

LIME GELATIN SALAD

Blanche Riley

1 pkg. Lime Jello (1½ cups boiling water)
1 pkg. Lemon Jello (1½ cups boiling water)
1 3 oz. pkg. cream cheese
1 cup heavy cream, whipped
1/2 cup crushed drained pineapple

Dissolve lime jello in 1½ cup boiling water and chill until it begins to thicken. Fold in pineapple and pour into ring mold. Chill until firm.
Dissolve lemon jello in 1½ cup boiling water and chill until thickened.
Blend cream cheese with whipped cream, then blend in lemon jello.
Pour into mold on top of firm lime jello. Chill until firm.
Unmold and fill center with curly endive. Serve with Dressing.
Serves 8.

AVOCADO-PINEAPPLE SALAD

Teddy Martin

3 No. 2-1/2 cans sliced pineapple	1/2 cup water
5 large avocados	Juice of 2 lemons

Drain the syrup from the pineapple and cut each slice into 4 pieces. As you slice the avocados, submerge the pieces in a solution of 1/2 cup water and the juice of 2 lemons to prevent discoloration. The fruit can be cut into long slender slices or into cubes. Have a flat dish of paprika at hand and dip the rim of each piece of pineapple into it. This fancy touch of red looks pretty and it tastes good, too. Put a generous bed of greens on the salad platter and arrange the pieces of avocado and pineapple on it. With the pale green of the avocado and the yellow and the bright red of the pineapple, your salad is something.
Serve with the following dressing:

CHUTNEY DRESSING

Mix together 1 cup salad oil, 1/3 cup vinegar, 1 tsp. salt, 1 clove garlic, grated, and 1 cup chutney cut into small pieces. Put this in a jar, shake well and store in refrigerator. Serve the dressing in a bowl beside the salad platter, and give it a good shaking before you pour it into the bowl.

APPLE-CHICKEN SALAD

Mona Grenci

- 2 cups diced cooked chicken or canned
- 1 apple, diced, unpeeled
- 1/2 cup diced celery
- 2 tbsp. lemon juice
- salt and pepper to taste
- 1/2 green pepper
- 1/2 cup mayonnaise

Mix all ingredients; chill. Serve on lettuce bed with sliced tomatoes and hard boiled egg wedges, or in sandwiches.

APPLE-TUNA SALAD

Mona Grenci

Core 1 red apple and cut in wedges; add 2 tbsp. lemon juice.
Peel and slice 1 orange. Split and seed 1/2 cup grapes.
Arrange all ingredients, with 1 can (7 ounces) tuna, drained well, on salad greens.
Mix 1/4 cup mayonnaise and 2 tbsp. orange juice; pour over fruits and tuna.

Serves 2

FRESH SPINACH WITH FRENCH DRESSING

Judy Sauers

Wash, drain and cut spinach; add diced hard boiled eggs.
Mix together and shake well:

1/2 cup oil
1/4 cup vinegar
1/4 tsp. dry mustard
1 tsp. paprika
1 tsp. salt

Pour over spinach and toss like salad.

POTATOE SALAD

Judy Sauers

5 lbs. boiled potatoes
2 med. minced onions
3 sticks chopped or diced celery
5 hard boiled eggs diced
chopped fresh parsley
mayonnaise to taste
vinegar to taste
salt and pepper to taste

Boil, peel and cut up potatoes. Add all ingredients except diced eggs. Mix thoroughly. Add 4 eggs and mix slightly. Garnish with green pepper, paprika and remaining sliced hard boiled egg.

ZUCCHINI SQUASH

Esther Scofield

1/4 lb. butter or margarine
6 small zucchini squash
1 large onion (sliced thin)
salt and pepper

Wash zucchini; slice thinly (do not remove skin). Melt butter in saucepan; add sliced zucchini and onion; salt and pepper to taste. Cook slowly until tender (about 25 minutes).

3 BEAN SALAD

Jane Wood

1 can cut wax beans
1 can cut green beans
1 can red kidney beans
1 tsp. salt
1/8 tsp. pepper
1 cup thinly sliced green pepper
1 thinly sliced onion
2/3 cup of wine vinegar
1/2 cup salad oil
1/2 cup sugar
1 tsp. worcestershire sauce
garlic powder

Drain beans, wash kidney beans. Turn into large bowl. Add onion and pepper. Mix vinegar, oil, sugar, worcestershire, salt and pepper in a screw top jar. Shake well. Pour over vegetables. Chill 3 hours or overnight. Keeps well.

SUPER COLE SLAW

Mrs. William D. Parsons

1/2 tsp. salt
1/4 tsp. pepper
1/2 tsp. dry mustard
1 tsp. celery salt
2 tbsp. sugar
1/4 cup chopped green pepper
1 tbsp. chopped pimento
1/2 tsp. grated onion
3 tbsp. salad oil
1/3 cup vinegar
3 cups chopped cabbage

Place ingredients in large bowl in order given.
Mix well, cover.
Chill thoroughly; garnish with sliced stuffed olives.

ENCHILADA CASSEROLE

Teddy Martin

1 large onion chopped
1 lb. ground beef
1 can tomatoe paste
9 tortillas
3-5 slices cheddar cheese, grated
1 can enchilada sauce plus 1/2 can water
1 can chile beans
1/4 tsp. chile pepper juice
1 small can ripe olives, cut up

Brown onion and meat. Add paste, enchilada sauce and water. Place a layer of this mixture in greased loaf pan. Cover with 3 tortillas, another layer of mixture, sprinkle with cheese. Alternate layers; top with chile beans and cheese. Bake 1 hour at 325°F.

STRING BEANS SUPREME

Teddy Martin

2 No. 2 cans whole string beans
1 can cream of mushroom soup
1 can French fried onions
2 tbsp. butter

Heat string beans. Drain, reserve liquid. To cream of mushroom soup add 3/4 soup can of reserved liquid and butter. Blend well. Place string beans in 1-1/2 qt. baking dish. Cover with soup mixture. Bake at 350°F. 30 minutes. Remove from oven. Sprinkle fried onions to cover. Return to oven for 10 minutes. Serves 6

EGG AND NOODLE TREAT

1 8 oz. pkg. noodles
4 hard cooked eggs
1 tbsp. parsley
3 tbsp. mayonnaise
5 tbsp. butter
1/4 cup flour
2 cups milk
salt and pepper
1/2 lb. velveeta, sliced
1 cup bread crumbs

Cook noodles. Cut eggs in half lengthwise; remove yolks, mash and combine with parsley, onion and mayonnaise. Fill whites with this mixture. Make cream sauce with butter, flour, milk and seasonings. Add velveeta; stir till melted. Toss noodles with 2 cups of sauce and place in greased casserole. Place stuffed eggs on top and cover with remaining sauce. Sprinkle with bread crumbs. Bake at 350° about 20 minutes.

POTATO CASSEROLE

Mrs. Bernard Ramnes

4 or 5 medium potatoes
1 onion, sliced thinly
1 can tomato soup
salt

Slice potatoes thinly as for scalloped potatoes. Put a layer of potatoes and a layer of onions alternately in baking dish until all potatoes and onions are used up. Sprinkle salt over potatoes. Pour soup on top of potatoes and onions and bake in oven at 350° for about one hour.

NOODLES SUPREME

Mona Grenci

1 lb. egg noodles
1/2 pint heavy cream
1/2 package swiss cheese (cut in pieces)
1 stick butter (cut in pieces)
salt and pepper

Cook noodles. Drain; then place back in pot. Add butter, cheese, salt and pepper and heavy cream. Cover pot and put on very low heat for a minute until ingredients melt. Toss thoroughly but quickly. Cheese and butter should melt into a creamy sauce that coats the noodles.
Because of the richness of this dish, it is best served with a light meat (such as chicken) or broiled fish.

BAKED MACARONI-CHEESE AND TOMATOES

Millie Lachmann

2 cups elbow macaroni
1-1/2 cups cheddar cheese (grated)
1 lb. can tomatoes
salt and pepper to taste

Cook macaroni 7 minutes; drain well. In 1-1/2 quart casserole put tomatoes, macaroni and grated cheese, salt and pepper. Top with more sliced or shredded cheese. Bake 350° for 30 minutes or until cheese is golden brown.

ONION DELIGHT CASSEROLE

Judy Sauers

Pour into a greased baking dish, one can of creamed mushroom soup. Spoon in cooked onions; add just a little onion juice. Add salt and pepper to taste. Sprinkle cracker crumbs over top and dot with butter. Bake 350° for 25-30 minutes.

FRENCH FRIED ONION RINGS

Mona Grenci

1 cup pancake mix
1 egg
onions (sliced into rings)
1 tbsp. Wesson oil
1 bouillon cube (dissolved in 1/2 cup boiling water)

Beat together pancake mix, egg, tbsp. of oil and bouillon cube. Cool dissolved cube and water before adding with other ingredients. Dip onion rings, drain a moment and fry in an inch of Wesson oil heated to 350°. Turn rings once; they fry golden crisp in 3 minutes.

CAREFREE CASSEROLE

Mary Lynch

1 1/3 cups minute rice, uncooked
1 3/4 cup chicken broth or water
1 can cream of mushroom soup
2 cups diced cooked turkey
1/2 tsp. salt
1 cup peas and carrots
1/2 cup grated sharp cheddar cheese
canned French fried onion rings

Place rice in bottom of casserole. Blend broth and soup in saucepan. Stir in turkey, salt and vegetables. Bring to a boil. Stir in the rice. Sprinkle with cheese and cover. Bake at 400° 20 minutes. Top with onions.

CANADIAN BEEF PIE

Frances Ecker

Crisco
4 lb. stewing beef
4 cups flour
1/2 tsp. baking soda
pinch of salt

Preheat oven to 350°.

Cube and brown beef with minced onions. Stew the beef in 6 cups of water until tender---at least 1 1/2 hours.

Crust: While juice from meat is hot, melt 2 tbsp. Crisco into 1 cup of juice. Let this cool.
When cool, mix juice with flour, baking soda and salt. Divide dough into 2 balls and roll to size of baking dish. Line baking dish with crust and fill with beef and juice. Brush top crust with a little beef juice and put slits in top crust.
Bake for 1 hour or until crust is golden brown.

PEPPERS VISUVIO

Deanna Adams

3 large or 4 med. bell peppers
1 med. onion
1 No. 303 can stewed tomatoes
1/4 tsp. garlic powder
2 tsp. salt

Wash and remove seeds from bell peppers. Slice in strips. Put peppers, onions, garlic and tomatoes in large saucepan. Add water to completely cover vegetables. Add salt. Bring to boil, then simmer over medium low heat 30 minutes or until vegetables are done. Serves 6-8

KAMLA

M. Scarborough

4 big raw potatoes
1 tsp. salt
some rye or wheat flour (or reg. flour)

Peel and grind potatoes. Mix in salt and flour, just enough so you can form it into balls. If you like, put a piece of salt pork in the center of each ball. Put 1 by 1 into boiling water and cook 3/4 of an hour. Lovely with cornbeef and sausages or salted pork.

SCALLOP CHOWDER

Betty Alexander

(2½ qts; serves 6 main dish servings. Preparation time 1 hour 45 minutes)

6 slices bacon diced	2 teaspoons salt
1 cup sliced onion	1 bay leaf
1 cup green pepper strips	1-1/2 tsp. steak sauce
1 cup thin carrot strips	3/4 tsp. dried thyme leaves
1 tbsp. parsley chopped	3 medium potatoes, pared & sliced (about 1 lb.)
1 12 oz. can tomatoes	1-1/2 lb. scallops washed & drained
1 bottle clam juice (7½ oz.)	

a. in a 6 qt. kettle, saute bacon. Add onion, green pepper, carrots and parsley; cook over low heat, stirring occasionally 'til onion is tender - about 10 minutes.

b. add tomatoes, clam juice, salt, bay leaf, steak sauce, thyme, and 1-1/2 cups water; bring to boil. Reduce heat; simmer, covered, about 35 minutes.

c. Add potatoes; cover; simmer 30 minutes.

d. Add scallops; simmer, uncovered, 15 minutes.

The chowder can be made ahead all but adding the scallops, and stored in refrigerator. Heat and add scallops as in Step d.

Serve with hot garlic bread, green salad, fruit and cheese desert.

TOASTED LOBSTER SANDWICHES

Alberta Lind

One 2 lb. lobster or 1 can lobster meat
2 egg yolks
1 small onion grated
1/4 tsp. salt
1/8 tsp. paprika
dash pepper
stale bread (for 4 sandwiches)
3 tbsp. butter
1 can chopped mushrooms
3 tbsp. flour
1/2 cup milk
1/2 cup cream
grated cheese

Remove meat from lobster or can; add (1) slightly beaten egg yolk, onion, salt, paprika and pepper. Remove crust from stale bread and spread with mixture.
Melt butter; add mushrooms and cook 5 minutes. Add flour; mix well then add milk and cream; stir until boiling point is reached. Add slightly beaten egg yolk.
Let cool and pour over lobster, then sprinkle with grated cheese.
Bake in hot oven for 10 minutes or until browned.

LOBSTER NEWBURG

Ruth C. Miller

1 cup lobster
1/4 cup butter
2 tbsp. sherry
1/4 tsp. paprika
1/4 tsp. salt
pinch of nutmeg
2 egg yolks beaten with 3/4 cup evaporated milk

Melt butter in double boiler; add sherry, seasonings and lobster. Just before serving add egg yolks and milk.

FISHSUPPER

Magnhild Scarborough

3 lb. fresh Whitefish
2 qts. cold water
1 tsp. salt
1/2 pint whipping cream
vinegar and sugar to taste
2 tbsp. butter
2 tbsp. flour
2 cups diced and cooked carrots
1/4 cup chives

Put fish in cold water and cook for 15 minutes. Strain and retain fish broth. Melt butter and add flour and whipped cream. Add fish broth slowly, stirring constantly. Add carrots and vinegar and sugar. Sprinkle with chives.

BROILED MACKEREL, MAITRE D'HOTEL

Gloria Rousell

1 whole mackerel or 1-1/2 lb. fillets
2 tbsp. cooking oil
2 tbsp. butter or margarine
2 tbsp. finely cut parsley
1/2 tsp. salt
1/4 tsp. pepper
cayenne
1 tbsp. lemon juice

Start broiler at hot 450°
Brush fish with oil on all sides. Place on greased broiler rack, skin side down, 2 inches below heat. Broil 5 minutes, then turn on other side 3 minutes.
Meanwhile, melt butter or margarine; mix with salt, pepper, a few grains of cayenne, lemon juice and parsley. Place fish on warmed serving platter; pour butter sauce over it and serve at once. Makes 4 to 6 servings.

FISH PUDDING

Magnhild Scarborough

1-1/2 lbs. fresh cod ground
1/2 cup melted butter
3 eggs separated
unsifted all purpose flour
1-1/2 tsp. cornstarch
salt
white pepper
1/4 tsp. ground nutmeg
3/4 cup light cream
1/2 cup heavy cream
packaged dried bread crumbs
butter or margarine
1-1/2 cup milk
1 (5 oz.) can lobster meat
2 tsp. lemon juice

Chop cod until it becomes paste-like; gradually beat in melted butter, 3 egg yolks (1 at a time); then 3 tbsp. flour mixed with cornstarch, 1-1/2 tsp. salt, pepper, nutmeg and light cream. Beat egg whites with a dash of salt until stiff; then fold into fish mixture with the heavy cream whipped.
Butter generously a 2-1/2 qt. caserole dish. Cover bottom with breadcrumbs; spoon in fish mixture and bake in preheated oven covered at 375°, placed in a pan of hot water for 1 hour; then uncover and bake 1/2 hour longer. Remove from water; let stand 15 minutes.

Meanwhile prepare lobster sauce:
Into 2 tbsp. hot butter stir 3 tbsp. flour; gradually stir in milk, 1 tsp. salt, 1/4 tsp. pepper. Cook, stirring, until thick. Set aside.
In skillet saute lobster meat until heated in 2 tbsp. butter; sprinkle with lemon juice; then stir into white sauce. Keep warm. With broad spatula loosen pudding from bowl; place on platter inverted; pour off all liquid. Serve with lobster sauce.

SHRIMP SCAMPI

Lena A. Greenwaldt

3 lbs. peeled and deveined shrimp, defrosted if frozen
(approx. 60 shrimp)

Marinade:
4 cloves garlic, minced very fine (or put through a garlic press)
2 tsp. salt
2 tsp. dry mustard
1/2 tsp. pepper
4 tbsp. finely chopped parsley
12 tbsp. lemon juice or realemon
1 cup Butter Flavored Wesson Oil

Combine the marinade ingredients in a small bowl. Mix thoroughly. Put RAW shrimp in large bowl and pour marinade over shrimp; stir so shrimp and marinade are mixed well. Let marinate from six to eight hours. Put shrimp in shallow baking pans in single layer with the marinade. Flavored bread crumbs may be sprinkled over the shrimp. Preheat broiler at 500°, put shrimp about four inches from flame and broil until pink and white and lightly brown.

SHRIMP AND DEVILED EGG CASSEROLE

Ruth Miller

6 hard cooked eggs, deviled
16 cooked shrimp
3/4 cup sliced mushrooms
3 tbsp. butter
2 cups cheese sauce

Saute mushrooms in butter. Place in shallow baking dish. Add shrimp and deviled eggs. Cover with cheese sauce and bake in moderate oven 375° until brown.

TOMATOES STUFFED WITH SHRIMP

Mona Grenci

3/4 lb. cooked shrimp	1 egg, beaten
6 large tomatoes	1 tsp. salt
1 tsp. salt	dash pepper
1 cup cooked rice	2 tbsp. butter
1/2 cup grated cheese	1/2 cup flavored bread crumbs

Cut shrimp in half. Wash tomatoes. Remove stem ends and centers; sprinkle with 1 tsp. salt.
Combine rice, cheese, egg, salt and pepper and shrimp. Place in tomatoes. Combine butter and crumbs; sprinkle over top of tomatoes. Place in well greased baking dish. Bake in a moderate oven, 350° for 20-25 minutes or until tomatoes are tender. Serves 6.

SHRIMP CURRY

Teddy Martin

4 tbsp. butter	1/4 tsp. ground cloves
2/3 cup onion, chopped fine	1/2 tsp. dried mint
2 tbsp. crystallized ginger, chopped fine	2 cups chicken broth
1/2 tsp. sugar	1/2 cup fresh lime juice
1/8 tsp. pepper	1/2 cup table cream
2 tsp. salt	3 lbs. shrimp, cleaned
2 tbsp. curry powder	3 oz. raisins (opt.)

Melt butter over low heat, in a large skillet. Saute onion 5 mins. Add ginger, sugar, pepper, salt, curry powder, cloves, mint and broth. Cover. Cook 45 mins. Uncover. Add shrimp, lime juice and cream. Cook 5 minutes. Serve over hot rice. Serves 4

ITALIAN MEAT SAUCE

Judy Sauers

Ground beef
1 med. onion (minced)
2 cloves garlic (minced well)
1 large can tomato puree
1 large can tomato paste
2 small cans tomato sauce
1 puree can of water
basil
oregano
salt and pepper
1 tsp. sugar

Brown meat, onion and garlic. Drain off excess fat. Add all other ingredients. Bring to quick boil and immediately reduce heat to simmer. Then simmer for about 2 hours.
If desired, any other meats may be added. This includes: beef chunks, sausages, pork, or veal.

BAKED LASAGNE

Esther Scofield

1 lb. lasagne noodles
1 pt. Ricotta cheese
1 small pkg. mozarella cheese
1 recipe Italian meat sauce
grated Parmesan cheese

Prepare Italian meat sauce according to your favorite recipe.
Boil lasagne noodles per package directions.
Ladle a layer of sauce in the bottom of large sheet pan; place a layer of noodles. Place slices of mozarella cheese and tablespoonsful of Ricotta cheese on noodles; cover with a layer of sauce, spreading the Ricotta cheese with the ladle. Repeat these layers, ending with sauce. Sprinkle top with grated Parmesan cheese. Bake in 325° oven until cheese is melted.

HOMEMADE MANICOTTI

Mona Grenci and
Judy Sauers

SHELLS:
8 eggs
1 cup milk
1 cup water
2 cups Wondra Flour
salt and pepper to taste

Combine all ingredients; mix and beat well. Pour in heated skillet 2 tbsp. batter (quickly spread with back of spoon to form round pancake). Cook over medium heat or 350° in electric fry-pan until top is dry but bottom is not brown. Flip over for an instant. Remove from pan, placing on waxed paper. Continue until all of the batter is used. Set aside.

FILLING:
3 lb. Ricotta cheese
2 eggs
1 small pkg. mozzarella cheese (shredded)
salt and pepper
parsley
grated cheese

Mix all ingredients well except grated cheese. Place 1 well rounded spoonful of filling onto center of each shell and roll up. Cover bottom of pan with tomato sauce. Place manicotti in single layer into pan and top with more sauce; sprinkle with parmesan cheese. Bake, uncovered, 1/2 hour in 400° oven. Yields about 60 to 70

TO FREEZE: Line baking dish with large piece of foil; assemble as directed. Fold foil over to seal and freeze in dish. When frozen, remove dish. To serve, unwrap, place in baking dish, and let stand 1 hour to thaw. Bake, covered 1 hour in 350° oven.

POT ROAST

Gloria Rousell

- 3 lb. pot roast
- 2 cans sliced mushrooms
- 1/2 cup dry red wine
- 1 cup chopped onions

Sprinkle pot roast with salt, pepper and garlic powder. Melt 2 tbsp. butter in skillet; put roast in this and brown on all sides.
Set roast in center of a large piece of heavy-duty foil. In the same pan roast was browned in, gently cook onions and mushrooms until onions are transparent.
Fold foil edges up; put onions, mushrooms and wine over meat and close foil over top of roast and seal tightly by folding over all edges.
Bake this package in 300° oven for 2 1/2 hours

LAMB AND CABBAGE
(Far´ i kál)

Magnhild Scarborough

- 4 lb. boned shoulder of lamb
- 1 medium green cabbage
- 1 tsp. salt
- 3 whole pepper-corns
- bay leaf for each layer
- salt and pepper for each layer
- 1 1/2 cup water
- 6-8 medium potatoes

Remove excess fat from lamb; cut into 2 inch squares. Trim and core cabbage; cut into 1 inch wedges. In 6 quart dutch oven, arrange layers of lamb and cabbage. Sprinkle each layer with salt and peppercorn. Pour water over all; then cover. Bring mixture to boil; skim off any foam. Simmer 2 hours or until tender. If desired, thicken broth slightly. In meantime, start boiling potatoes, pared. Serve with meat dish.

BUTTERFLY PORK CHOPS

Teddy Martin

4 pork chops, butterflied	1 cup boiling water
2 tbsp. vegetable oil	1/4 cup water
1/2 lb. fresh mushrooms, sliced	1 tbsp. cornstarch
1/2 tsp. salt	1 pkg. frozen snow peas, thawed
2 tbsp. soy sauce	

Heat oil in large, heavy skillet. Sprinkle salt on both sides of chops. Saute in hot oil until lightly browned on both sides. Combine soy sauce and hot water in a small saucepan. Cover. Cook 5 minutes over medium heat. Add soy sauce mixture, mushrooms, and snow peas to chops. Cover; cook 5 minutes over medium heat. Combine cornstarch and water. Blend. Add to chops and sauce mixture. Cook uncovered until thickened, approximately 4 minutes. Serve over rice.

MOLASSES BARBECUED SPARERIBS

4-5 lbs. spareribs, cut into serving-size pieces
salt and pepper
1/3 cup light molasses
1/4 cup undiluted frozen orange juice
1/4 cup tomato catsup
1 onion (very finely chopped)
2 tbsp. oil
2 tbsp. vinegar

Heat oven to 350°. Sprinkle spareribs with salt and pepper. Arrange in shallow baking pan. Bake 40 minutes; remove from oven; drain off all the excess fat from pan. Combine remaining ingredients. Pour over ribs. Return to oven; bake 30-40 minutes, basting frequently with sauce, until ribs are browned and thoroughly cooked. Goes well with steaming hot buttered rice.

HAMBURGERS, TEXAS STYLE

Teddy Martin

Mix 4 lb. lean ground beef with 3 eggs, 1 tsp. salt, 1/2 tsp. freshly ground black pepper and 3 tbsp. water. Makes 8 large hamburgers. Flatten about 1/4 lb. of meat mixture on a piece of waxed paper into a thin round 5" cake. Cover almost to the edges with a layer of sliced process cheese and cover with another hamburger patty of equal size. Pat the edges into shape. Bind 2 slices thinly sliced bacon around outside edge and fasten with toothpicks. Sprinkle each side of patties with a good half tsp. soy sauce, wrap individually in waxed paper and store in refrigerator. Cook over charcoal. They should be turned only once. By the time they are well seared on both sides the cheese center will have melted to a gooey consistency and the meat will be slightly rare.

BACHELOR'S BOBOTEE

Teddy Martin

1 lb. raw minced beef
1/2 cup milk
1 chopped onion
1 egg
1/2 slice stale bread
1 tbsp. curry powder
1/2 tsp. sugar, salt and pepper
1 tbsp. vinegar
1/4 lb. almonds
1 tbsp. butter
1/4 cup seeded raisins
1 tbsp. apricot jam or chutney
3 bay leaves

Soak the bread in a little milk; remove crust. Fry the onion in the butter and add beef. Cook for 5-10 minutes. Add all ingredients with the exception of half the egg and the bay leaves. Pour the mixture into a greased dish. Beat the remaining half egg with a little extra milk and pour over the meat mixture. Insert bay leaves. Cook for 25-40 minutes at 350°-375° F.

VEAL SCALLOPINI

Mona Grenci

2 or 2 1/2 lb. veal cutlet
6 tbsp. butter
1 clove mashed garlic
6 tbsp. sherry
1 lb. can of peas
flour
2 tbsp. oil
1/3 tsp. salt
1/3 tsp. black pepper
6 sprigs fresh parsley (chopped fine)

Pound veal well; flour all sides, shake off excess flour. Put butter and oil in skillet and heat; add veal. Saute 3 minutes, then turn over; add garlic, salt, pepper. Cook 5 minutes; add wine, cook 5 minutes (with cover). Heat peas; drain well. Add peas and parsley to veal. Cook 10 minutes; add salt; stir.

Serves four

BEER STEW

Marge Bellefountaine

6 medium onions
1 1/2 lb. stew meat
1/2 beer can of water
2 beer cans of beef broth or → 4 beef boullion cubes in water
1/2 can tomato paste
1 can good grade beer
2 bay leaves

Saute onions until soft. Brown meat and add rest of ingredients. Cook 2 hours, or until meat is tender. Longer cooking improves flavor.

BEEF AND MACARONI SKILLET

1-1/2 lb. chopped beef
1 10 oz. can whole tomatoes
1 onion (chopped)
1 green pepper (chopped)
8 oz. small elbow macaroni (cooked)
salt and pepper
garlic powder

Brown meat and onions in butter; then add tomatoes, green peppers, salt, pepper and garlic powder (to taste). Simmer, covered, over low heat for 1/2 hour; add cooked macaroni; stir well and cook for 10 more minutes.

GERMAN HAMBURGERS

Helga Kaiser

1 lb. chopped beef
1 medium onion (minced)
1 egg
1 cup breadcrumbs (Italian flavored)
chopped parsley
dash tabasco
salt and pepper to taste
breadcrumbs for coating

Mix all ingredients. Form into patties; dip patties into breadcrumbs to coat well. Fry in butter 'til done.

CHILI CON CARNE

Gail Webb

Brown in tbsp. oil:
- 1 medium onion chopped
- 2 lb. ground beef

Add:
- 2 large cans tomatoes
- 1 can red kidney beans
- 1 cup chopped celery
- 1 1/2 tsp. chili powder
- 1 1/4 tsp. salt
- 1/2 tsp. pepper
- 1 tsp. oregano
- 1/4 tsp. red pepper (cayenne) or to taste
- 1 tsp. sugar

Simmer for 2 hours, stirring frequently.

NORWEGIAN MEAT BALLS
(Norske Kjottkaker)

Solfrid Pedersen

- 1 1/2 lb. lean pork steak (ground)
- 1/2 lb. round steak (ground)
- 1 cup mashed potatoes (with milk)
- 1 cup heavy cream
- 3 eggs, well beaten
- 3/4 cup milk
- 1 tbsp. salt (level)

Mix all ingredients. Make small balls; roll in flour and fry in butter until brown on both sides. Pour boiling water over them.(just enough to cover the bottom of pan)-place in oven. When the water has all disappeared, pour 1 cup heavy cream over the meat and replace in oven until cream disappears. Takes about 1 1/2 hours to complete all baking. Bake at 325°.

Makes about 30 meatballs

PORK CHOPS AND GREEN PEPPERS

4-6 pork chops
1 can tomato sauce
2 green peppers, cut up
2 onions, cut up
1 tomato can of water
1 clove garlic, minced fine
salt and pepper to taste
oil for browning

Brown chops in oil in skillet; take out. Saute onions, peppers and garlic. Return chops to skillet; add tomato sauce, water, salt and pepper. Simmer 45 minutes. Serve on bed of rice.

PORK CHOP AND APPLE SKILLET

4-6 pork chops
2 tbsp. honey
1 tsp. gravy master
2 apples, cut up
4 yams, cut in 1/4 rounds
1/2 cup apple juice or cider
1 tsp. salt
1/8 tsp. pepper
1/8 tsp. cinnamon
1/8 tsp. nutmeg

In skillet, put honey and gravy master. On low heat, brown chops well and remove. Add apple juice, apples and yams; top with chops. Add remaining ingredients; bring to boil. Cover and cook over medium heat for 45 minutes. Add more apple juice if necessary.

CHICKEN IN WINE

Judy Sauers

1 pkg. chicken cutlets
oil
2 chicken bouillon
1 cup water
1/4 cup white sauterne
1 can mushrooms
cornstarch
gravy master

Brown cutlets in oil. Add bouillon, water and wine in one pot and simmer for one hour. Then add mushrooms and thicken with cornstarch. Add only enough gravy master to color to golden brown. Can use regular cooking wine.

BEEF AND POTATO CASSEROLE

Judy Sauers

1 lb. chopped chuck
butter
1 med. onion, chopped
salt and pepper to taste
paprika (little)
fresh parsley
mashed potatoes
egg yolk

Brown chuck in butter. Add rest of ingredients except mashed potatoes and egg yolk. Line a casserole dish with mashed potatoes and fill with meat mixture. Cover top with rest of mashed potatoes. Smooth beaten egg yolk over top and make design with knife. Put in a moderate oven and heat.

CHICKEN IN WHISKEY SAUCE

Barbara Moakley

- 1 chicken (cut up)
- 2 shots of whiskey
- 3 tbsp. soy sauce
- 5 tbsp. sugar
- 1/2 tsp. ground ginger

Mix ingredients; pour over chicken. Bake in 350° oven for 1 hour. Baste quite frequently.

CRISP OVEN-FRIED CHICKEN

- 1 cup Bisquick
- 2 tsp. salt
- 1/4 tsp. pepper
- 3 tsp. paprika
- 1-1/2 sticks butter or margarine
- 1 chicken, cut-up

Heat oven to 425° (hot). Mix Bisquick, salt, pepper, paprika in paper bag. Place butter in pan and set in oven to melt. Shake chicken in bag to coat thoroughly. Place chicken, skin-side down, in single layer in hot butter. Bake 45 minutes; turn and bake for 15 minutes more.

SAVORY MUSHROOM CHICKEN

- 1 chicken (cut-up)
- butter
- 1 can mushroom soup
- salt and pepper

Brown chicken well in butter; add salt and pepper, mushroom soup and 1/2 can of water or milk. Cover and simmer over low to medium heat for 1 hour.
Serve on bed of hot noodles.

CHINESE PEPPER STEAK

1-1/2 lb. flank steak
2 tbsp. oil
1/2 tsp. salt
dash pepper
1 onion sliced
2 green peppers (cut up)
1 tomato (cut up)
1 cup celery (cut up)
1 bouillon cube mixed with
1 cup water
2 tbsp. corn starch
4 tbsp. water
2 tsp. soy sauce
hot rice

Cut flank steak slantwise into 1/8 inch thick slivers, and brown in large skillet in oil, salt, and pepper. Add onions, peppers, tomatoes, and celery. Add bouillon; cover pan and cook over moderate heat until meat and vegetables are tender.

Blend cornstarch, water and soy sauce; add to meat and vegetables. Cook for a few more minutes, until juice thickens, stirring constantly. Serve at once on hot rice.

PINEAPPLE SWEET AND SOUR PORK

1 lb. lean pork, cut in 1/2 inch pieces
2 tbsp. oil
salt and pepper
1 cup beef bouillon
1 large green pepper (cut up)
1 onion (sliced)
1 small can pineapple chunks, drained
2 tbsp. sugar
pineapple syrup from drained can
2 tbsp. vinegar
3 tbsp. cornstarch
2 tsp. soy sauce

Brown pork in hot oil. Season; add bouillon, cover and simmer for 30 minutes. Add vegetables, pineapple, next 5 ingredients, blended. Cook 20 minutes. Stir often.

Serve on bed of hot rice.

LEMON MERINGUE PIE

Loretta Weldon

1 cup sour cream	1-1/4 cup milk
3 slightly beaten egg yolks	1/3 cup frozen lemonade concentrate (thawed)
1 4½-5 oz. pkg. reg. vanilla pudding	
9 inch baked pastry	

MERINGUE

3 egg whites	1/4 tsp. cream of tarter
1/2 tsp. vanilla	6 tbsp. sugar

In saucepan combine sour cream and egg yolks. Stir in pudding, milk and lemonade. Cook and stir til mixture thickens and boils. Remove from heat; spoon into pie shell. Beat egg whites, vanilla and cream of tarter until soft peaks form. Gradually add sugar, beating to stiff peaks. Spread atop hot filling, sealing to pastry edges. Bake at 350° for 12-15 minutes. Cool and chill.

HONEY CREAM APPLE PIE

M. Scarborough

1/2 cup dairy sour cream	1/2 tsp. nutmeg
3/4 cup honey	6 large tart apples sliced thin
1/4 tsp. salt	pastry for 2 crust pie
1 tsp. cinnamon	

Combine sour cream, honey, salt and spices. Add sliced apples and mix well. Line 9 inch pie pan with pastry. Add mix, heaping in center. Top with remaining pastry. Seal and flute edge. Prick top with fork to outline wedges for serving. Bake at 425° for 40-45 minutes, or until apples are tender.

QUICK NUT BREAD

Clara B. Windsor

2 eggs well beaten
1 cup sugar
2 cups sifted flour
3 tsp. baking powder
1 tsp. salt
1/2 cup of evaporated milk
1/4 cup water
1 cup walnuts chopped
2 tbsp. butter melted

Beat eggs; add sugar gradually, beating until fluffy and light. Sift flour, baking powder and salt together. Add alternately with milk to egg mixture. Stir until flour is dampened. Stir in melted butter and nuts. Sprinkle nuts on top. Pour into greased and floured 8 x 4 x 3 pan at 350° F. and bake 55 minutes.

CANADIAN CRANBERRY BREAD

Edna Steck

3/4 cup liquid (butter, juice or water)
2 cups flour
1-1/2 tsp. baking powder
1/2 tsp. baking soda
1 egg
1 cup sugar
1 cup cranberries (cut in half)
1 cup nuts
1 orange (juice and rind)
2 tbsp. butter

Mix all ingredients together. Bake 50 to 55 minutes in 350° oven. Makes 1 loaf.

DATE AND NUT BREAD

Hilda Stern

1 cup chopped nuts	3/4 cup boiling water
1 8 oz. package dates	2 eggs
1-1/2 tsp. baking soda	1/2 tsp. vanilla
1/2 tsp. salt	1 cup sugar
1/4 cup shortening	1-1/2 cups all purpose flour

Preheat oven to 350°. Combine nuts, dates, soda and salt in a mixing bowl. Add the shortening and boiling water. Allow this mixture to stand for 15 minutes. Stir to blend. Beat the eggs slightly; add the vanilla. Stir in the sugar and the sifted flour. Add to date mixture. Do not overmix.

Place in greased 9 x 5 x 3" loaf pan (or 2 small loaf pans). Bake 1 hour (slightly less for small pans). When done, toothpick inserted in the center will come out clean. Cool before removing. Loosen sides with a spatula. For perfect slicing, allow the loaf to cool several hours. Keeps well in foil in refrigerator; also freezes well up to one month.

BANANA-NUT BREAD

Hilda Stern

3/4 cup sugar	2 tsp. baking powder
1/4 cup shortening	1/2 tsp. salt
2 eggs	1/4 tsp. baking soda
1 cup mashed banana	1 cup chopped walnuts
2 cups all purpose flour	

Mix sugar, shortening and eggs; beat until light and fluffy. Blend in banana. Add sifted dry ingredients, beating until smooth. Stir in walnuts. Pour into greased 9 x 5 x 3" loaf pan. Bake at 350° for 60 to 70 minutes. Cool on rack.

HAWAIIAN BANANA BREAD

Edna Steck

2 cups granulated sugar
1 cup shortening, creamed together

Add 6 ripe mashed bananas
4 eggs beaten

Sift and add 2-1/2 cups flour, 1 tsp. salt, 2 tsp. baking soda. Mix altogether but do not overmix. Bake at 350° 45-50 minutes. Makes 2 loaves.

PUMPKIN BREAD

Edna Steck

3-1/2 cups flour
2-1/2 cups sugar
1/2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. cloves
1 tsp. cinnamon
1/2 tsp. nutmeg
1 tsp. salt
1 cup melted shortening
2/3 cup water
2 cups No. 2 can pumpkin
4 eggs beaten

Sift dry ingredients. Add shortening, water, pumpkin and eggs. Pour into greased loaf pan. Bake at 325° for 1-1/2 hours. Let cool in pan for 10 minutes; remove to wire rack.

SOUR CREAM LOAF CAKE

Mona Grenci

1-1/2 cups Wondra flour	1 tsp. baking powder
1 cup sugar	1 stick butter or margarine
2 eggs	1 tsp. vanilla
1/2 pint sour cream	1 bag chocolate chips
1 tsp. baking soda	1 cup chopped walnuts

Cream together sugar, butter, eggs, vanilla, baking soda, baking powder. Add flour and sour cream in two parts; blend well by hand; then fold in chips and nuts.
Pour into long loaf pan or tube pan (greased and floured) and bake at 350° for about 40 to 50 minutes.

FUNNY CAKE

Mona Grenci

3 cups flour	1 tsp. salt
2 cups sugar	2 tbsp. vinegar
1/2 cup baking cocoa	2/3 cup oil
2 tsp. baking soda	2 cups COLD water
2 tbsp. vanilla	

Mix by hand in large bowl all ingredients until well blended; pour into greased and floured tube pan. Bake at 350° for 45 to 50 minutes, or 'til done.
Excellent with vanilla glaze or powdered sugar topping.

LAST MINUTE FRUIT COBBLER

Mary Ann Ward

1 stick margarine
1 cup flour
1 cup sugar
1 cup milk
2 tsp. baking powder
1 can fruit (apple, peach, etc.)

In square baking dish, melt 1 stick margarine over low heat. In medium size bowl, mix together 1 cup flour, 1 cup sugar, 1 cup milk, and 2 tsp. baking powder. Mix well and pour into butter. Add fruit on top. Bake at 325° until crust is brown.

FIVE EGG CAKE

Jane Wood

2 sticks or 1 cup margarine
1-2/3 cup sugar
5 eggs
2 cups flour
1 tsp. salt
1 tsp. almond extract
1/2 cup chopped nuts
1 cup white raisins
1 (8 oz.) jar maraschino cherries

Cream margarine and sugar together. Add eggs, one at a time, beating well. Fold in flour; add fruit and nuts. Bake in angel cake pan in 325° oven for 1 hour and 20 minutes.

BASIC LIGHT COOKIE DOUGH

Judy Sauers

COMBINE AND BEAT THOROUGHLY:

1 cup spry or crisco
2/3 cup sugar
1-1/4 tsp. salt
2 tsp. vanilla
2 unbeaten eggs

ADD: 2-1/2 cups sifted all purpose flour, and mix well.

ROLL: Small portions of dough 1/8" or 1/4" thick on floured cloth.

CUT: With assorted cookie cutters. Place on greased baking sheets 1" apart.

BAKE: in moderately hot oven 375° 8-10 minutes or until a delicate light brown. Makes about 4 dozen.

KOURABIEDES (Butter Cookies)

1 lb. sweet butter
2 egg yolks
4-1/2 to 5 cups flour
powdered sugar
1/2 cup sugar
1 tbsp. whiskey (rye) or any liquor, such as anisette
pinch of salt

Cream butter very well, gradually adding sugar until all grittiness has disappeared. Add egg yolks and whiskey. Add flour one cup at a time until four cups have been used; then work remaining flour in by hand until dough comes away from bowl easily.

TO SHAPE: Take one heaping tsp. and shape into rectangle and/or crescent shapes. Bake at 350° until light gold in color. Remove to brown paper bag and dust very generously with powdered sugar

Approximately 40-50 cookies.

EASY (2 STEP) CHEESECAKE

Cecelia McDonnell

Graham Cracker crust---
Follow directions on box

3 large packages cream cheese	1 cup sugar
4 eggs	1 tsp. vanilla

TOPPING:
1 pint sour cream
1 tsp. vanilla
3 tbsp. sugar

Make crust and put in spring form pan. Mix together cheese, eggs, sugar and vanilla; place in pan and bake at 350° for 25 minutes. Remove cake.
Mix topping ingredients, then spoon on cake; put back in oven for 5 more minutes. Remove from oven and let stand for a while, until firm. refrigerate for 24 hours before serving.

SPEEDY DOUGHNUTS

2 packages Country or Buttermilk Pillsbury Refrigerator Biscuits
oil for frying

Separate dough from cans into 20 biscuits. Cut hole in center of each. Fry in hot oil (375°) about 1-1/2 minutes on each side or until golden brown. Drain. Sprinkle on cinnamon sugar, confectioner's sugar, or frost with chocolate frosting.

BERLINERKRANSER

Solfrid Pedersen

2 raw egg yolks
2 hard boiled yolks
1/2 cup sugar
1 cup butter
2 cups flour

Work well together the raw and hard boiled egg yolks. Add the sugar. Work in the butter, alternating with the flour to form a smooth dough. Roll into long roll with hands. Cut this in about 30 pieces. Form each piece into a little roll. Make a circle of each roll, crossing the ends. Dip each into slightly beaten egg whites, then into course sugar. Bake a delicate brown, 10 to 15 minutes at 300°.

TULEBIOD

M. Scarborough

2 cakes yeast
1/4 cup lukewarm water
1 pint milk
1 cup shortening
1 cup sugar
2 eggs
1 tsp. salt
2/3 tsp. cardamon
1 cup raisins
4 oz. sliced citron
7 cups sifted flour

Soften yeast in water. Cream together shortening and sugar. Add eggs, salt, cardamon, raisins and citron. Add milk and flour. Let rise until light, then knead and let rise again. Form into 3 loaves. Brush with egg yolk and milk when light. Bake slowly about 50-60 minutes in a moderate oven.

APPLESAUCE CUPCAKES

Edna Biase

Preheat oven to 350°.

Sift together: 1-1/4 cups flour, 1 tsp. baking soda, 1 tsp. cinnamon, 1/2 tsp. cloves, 1/2 tsp. salt. Set aside.

Blend: 1/3 to 1/2 cup sugar. Add 1 egg and beat until fluffy. (high speed on electric beater). Stir in 1 cup applesauce. Gradually add dry ingredients, blending well, then beat rapidly by hand, or medium speed on electric mixer, for about two minutes. Add 1 cup raisins, or to taste.

Spoon into well greased cupcake tins, filling half full. Bake 20-25 minutes. Should be springy to touch when done. Makes 16-18 cupcakes. Can be iced if desired.

OHIO TREASURES

Mary Lynch

3 cups dry oatmeal
3 cups regular flour
1/2 tsp. salt
1 tsp. soda
5 tsp. milk

1 cup oleo
2 cups granulated sugar
1 tsp. vanilla
2 eggs
1 cup broken pecans

Sift flour and salt in a bowl. Put soda and milk in a small dish and set aside. Cream oleo; add sugar, eggs and vanilla. Add sifted flour and milk mixture. Add by hand oatmeal and pecans. Drop by teaspoonsful. Bake at 375° for 15 minutes. Makes 50 cookies.
Raisins or coconut may be added if desired.

POOR MAN'S COOKIES

M. Scarborough

Yolks of 10 eggs	1 tsp. cardamon
1 cup heavy cream	whites of 2 eggs
3/4 cup sugar	flour

Beat egg whites and mix with other ingredients. Use as little flour as possible to roll out thin. Cut in diamond shaped strips and fry in lard until golden brown.

COWBOY COOKIES

June Lenox

1 cup white sugar	1 tsp. vanilla
1 cup brown sugar	2 cups flour, sifted
1 cup shortening	1/2 tsp. salt
2 eggs	1 tsp. soda
16 oz. pkg. chocolate chips	1/2 tsp. baking powder
2 cups quick oatmeal	

Cream sugars and shortening. Add eggs and mix well; add chocolate chips, oatmeal and vanilla; add flour with salt, soda and powder. Drop from teaspoon onto ungreased cookie sheet. Bake at 375° 10 to 12 minutes or until browned. Yield 4 dozen cookies.

CINNAMON NUTS

Betty Alexander

1 cup granulated sugar	1/4 cup boiling water
1/2 tsp. cinnamon	1-1/2 cup walnuts or pecans
1/8 tsp. cream of tartar	1/2 tsp. vanilla extract

Mix sugar, cinnamon, cream of tartar and boiling water; cook to 240° or firm ball stage. Add nuts and cool. Add vanilla and stir until mixture sugars on the nuts. Turn to a flat surface and separate the nuts.

ORANGE-OATMEAL COOKIES

Loretta Weldon

1 cup unsifted all purpose flour
1/2 tsp. baking soda
1/2 tsp. salt
1/2 cut shortening
1 cup light-brown sugar
   (firmly packed)
1 egg
1 tbsp. grated orange peel
2 tbsp. orange juice
1 cup raw quick cooking oats
1/2 cup seedless raisins
1/2 cup chopped walnuts

Preheat oven to 350°. Grease cookie sheets.

1. Sift flour, soda and salt.
2. In large bowl at medium speed, beat shortening, brown sugar, and egg until fluffy.
3. At low speed, beat in orange peel and juice. Then beat in flour mixture just until combined. Stir in oats, raisins and nuts.
4. Drop by teaspoonful, 2 inches apart.
5. Bake 15 to 18 minutes. Remove to rack; cool.

Makes about 2½ dozen

BROWN SUGAR BROWNIES

Mrs. Bernard Ramnes

Beat until foamy - 1 egg
Beat in - 1 cup brown sugar, 1/2 tsp. vanilla
Sift together and stir in - 1/2 cup sifted flour, 1/2 tsp. salt,
1/8 tsp. soda
Mix in - 1 cup cut-up walnuts
Spread in well greased 8" square pan. Bake just until top has a dull crust (25-30 minutes) at 325°. Cut into squares while warm; remove from pan when cool.

CHOCOLATE BROWNIES

M. Bene

4 oz. unsweetened chocolate
2/3 cup shortening
2 cups sugar
4 eggs
1 tsp. vanilla
1 tsp. baking powder
1-1/4 cups flour
1 tsp. salt
1 cup chopped nuts

Heat oven to 350°. Grease pan (13 x 9 x 2). Melt chocolate and shortening over low heat; remove from heat. Mix in sugar, eggs and vanilla. Stir in remaining ingredients and spread in pan.
Bake 30 minutes. Do not overcook. Cool slightly and cut in bars about 2 x 1½".

APPLE COBBLER

8 apples, peeled and sliced
3/4 cup granulated or brown sugar
1 cup Bisquick
1/2 tsp. nutmeg or cinnamon

Heat oven to 425°. Place apples in bowl; sprinkle with sugar, let stand 10 minutes. Toss together lightly with Bisquick and spice. Pour into well greased square pan (9 x 9 x 1-3/4). Bake 30 to 35 minutes. Serve warm with cream. Serves 6.

MINCEMEAT COOKIES

Mrs. William Parsons

1-1/2 cups sugar
3 beaten eggs
1 tsp. soda in
2 tbsp. boiling water
3 cups sifted flour
2/3 cup shortening
1-1/2 cups mincemeat

Beat thoroughly; drop on greased baking sheet. Bake in moderate oven about 15 minutes. Makes 4 dozen.

APPLE TART

Teddy Martin

5 oz. butter
12 tbsp. sugar
12 tbsp. flour
1 egg
1 tsp. cinnamon

Mix ingredients and crumble into an oven proof dish. Add halves of apples (cored) lying with round side up. Bake for about 1/2 hour at 350°. Serve lukewarm with heavy cream.

OLD FASHIONED BREAD PUDDING

2 eggs, well beaten	1/8 tsp. salt
1/2 cup sugar	4 cups milk, scalded
1/4 tsp. nutmeg	4 tbsp. butter
1/2 tsp. cinnamon	2 tsp. vanilla
8 slices bread	

To beaten eggs add sugar, nutmeg, cinnamon and salt. Combine with milk, scalded with butter. Add vanilla. Cut bread in squares (about 9 to each slice); arrange in a greased baking dish. Pour milk mixture over the bread. Set dish in pan of hot water and bake in 350° oven about 50 minutes, or until firm. Serves 6.

CREAMY RICE PUDDING

1 quart milk	1/4 cup sugar
3/4 cup raw rice	1 tsp. vanilla
3 eggs, separated	1/2 cup raisins (optional)

Combine milk and rice in top of double boiler. Cook until soft (about 1/2 hour). Mix egg yolks and sugar; add to rice mixture and cook 5 minutes more. Beat egg whites stiff. Remove rice mixture from heat and fold in egg whites and vanilla. Serve warm or chilled.

CHERRY WHIP DESERT

Mary Ann Ward

20 graham crackers	1 cup milk
1 stick margarine	1 11-oz. pkg. cream cheese
1 tbsp. confectioner's sugar	1 tsp. vanilla
1 large can cherry pie filling	1 cup sugar
1 box Dream Whip (2 pkg.)	

In medium size baking dish melt 1 stick margarine. Add crushed graham crackers to margarine and form into a crust. Sprinkle confectioner's sugar over crust. In large bowl, combine 2 packages Dream Whip and 1 cup of milk. Beat until thick. Add 1 cup sugar, 1 tsp. vanilla and cream cheese. Continue beating until blended thoroughly. Pour this mixture into pie crust. Spread 1 can cherry pie filling over top and chill for several hours. Serves 6-8.

PINEAPPLE PUDDING

Mary Ann Ward

3 tsp. softened butter	1/2 cup heavy cream
3/4 cup sugar	1 cup drained crushed pineapple
2 egg yolks	1/4 cup chopped walnut meats
1/2 cup graham crackers (12)	

Crush graham crackers very fine. Beat together egg yolks, sugar and butter. Whip heavy cream until stiff. Combine with egg yolks, butter and sugar mixture. Alternate layers of crumbs, butter mixture, pineapple and nuts.

RHUBARB PUDDING

M. Scarborough

Clean and cut 1-1/2 lb. fresh rhubarb into 1/2 inch slices. Combine 1 cup water, 1 cup sugar and simmer until rhubarb is tender. Blend 4 tsp. cornstarch into 1/4 cup water until smooth. Stir into rhubarb. Cook until thick and clear stirring. Add 1/2 tsp. vanilla. Pour into serving dishes and refrigerate, covered until cool. Whip 1 cup heavy cream with 1 tbsp. sugar until stiff. Spoon onto pudding.

DANISH APPLE PUDDING

M. Scarborough

4 cups sweetened applesauce
2 cups toasted bread crumbs
3 egg yolks, beaten
1/3 cup melted butter
1/2 tsp. cinnamon
1/4 cup sugar
3 egg whites
6 tbsp. sugar
1/2 tsp. rum flavoring

Combine applesauce, toasted bread crumbs, beaten egg yolks, butter, cinnamon, and 1/4 cup sugar. Bake in greased 2 qt. casserole at 325° for 45 minutes. Remove from oven. Beat egg whites until stiff. Add 6 tbsp. sugar gradually combining to beat until mixture stands in peaks. Add rum flavoring. Top casserole with this meringue and return to oven for 15 minutes or until brown.

EASY CHOCOLATE MOUSSE

Judith Ceslow

Three squares unsweetened chocolate
1/3 cup water
HEAT: until blended
3/4 cup sugar
1/8 tsp. salt
SIMMER: three minutes
3 egg yolks
1 tsp. vanilla
COOL: to room temperature
2 cups heavy cream
FREEZE: until firm
SERVINGS: ten (4 oz.)

In a saucepan place the unsweetened chocolate and water. Stir together over low heat until blended. Add sugar and salt and simmer for three minutes, stirring constantly. Remove from heat. In a bowl beat the egg yolks. Gradually add the chocolate mixture to the yolks, stirring constantly. Add the vanilla and cool to room temperature. In a large bowl beat the heavy cream until it holds soft peaks. Fold in the chocolate mixture carefully, using a cut and fold motion of a rubber spatula. Spoon into pots de cream or stemmed glass serving dishes and freeze until firm.

APPLE CRISP WITH ICE CREAM SAUCE

Gail Webb

4 cups sliced apples
1/2 tsp. salt
1 tsp. cinnamon
1/2 cup water
1/2 cup flour
3/4 cup sugar
1/3 cup butter or margarine

Place apples in baking dish, 8" x 8". Sprinkle with salt and cinnamon. Add water. Combine flour and sugar; cut in butter until mixture is crumbly. Sprinkle over apples. Bake 50 minutes at 350°, or until tender. Serve hot or cold with ice cream sauce. Serves 8.

ICE CREAM SAUCE

Gail Webb

1 egg
dash of salt
1/4 cup sugar
1/4 cup melted butter
1-1/2 tsp. vanilla
1/2 cup cold milk
1 envelope Dream Whip

Beat egg until thick and light; add sugar and salt, beating constantly. Gradually beat in butter and vanilla. Combine milk and Dream Whip mix in a small bowl with narrow bottom. Blend, then beat until mixture stands in soft peaks. Fold into egg mixture.
Serve on warm or cold apple crisp. Makes about 2-1/2 cups.
Sauce may be stored, covered, in refrigerator.

INSTANT ICING

1 package Dream Whip
1 box instant pudding (any flavor)
1-1/2 cups milk

Mix well and beat at high speed until peaks form.

QUICK CREAMY BUTTER ICING

1/4 cup butter
2 cups sifted confectioner's sugar
2 tbsp. cream
1/4 tsp. salt
1 tsp. vanilla

Beat on low speed until blended (about 1/2 minute); then beat on high speed until thick enough to spread (about 2 minutes). More cream or sugar may be added to give desired consistency.

VARIATIONS: Orange butter icing - substitute orange juice for cream. Add grated orange rind and omit vanilla.

Chocolate butter icing - melt 1-1/2 squares unsweetened chocolate. Add while beating on low speed.

Coffee butter icing - add instant coffee (to desired taste) while beating on low speed.

Compliments of

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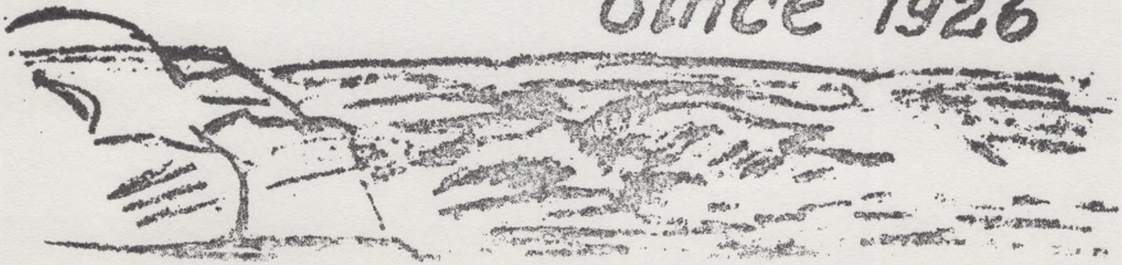

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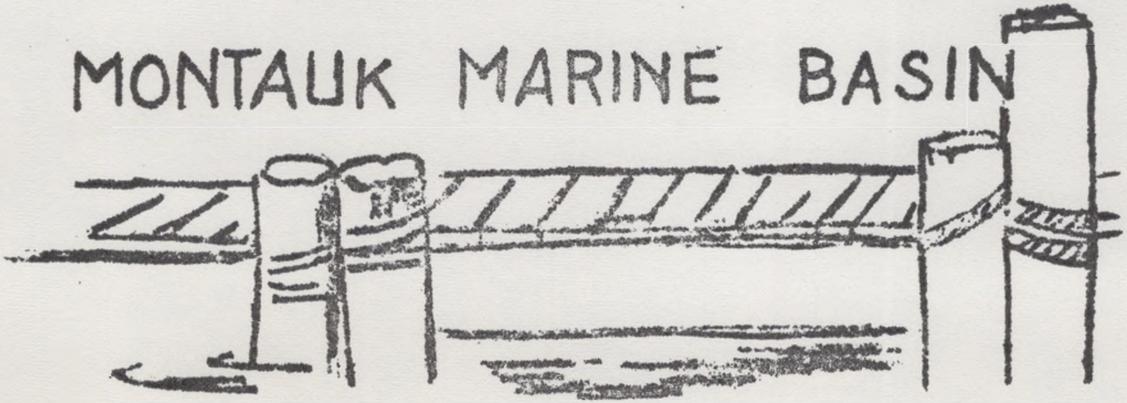

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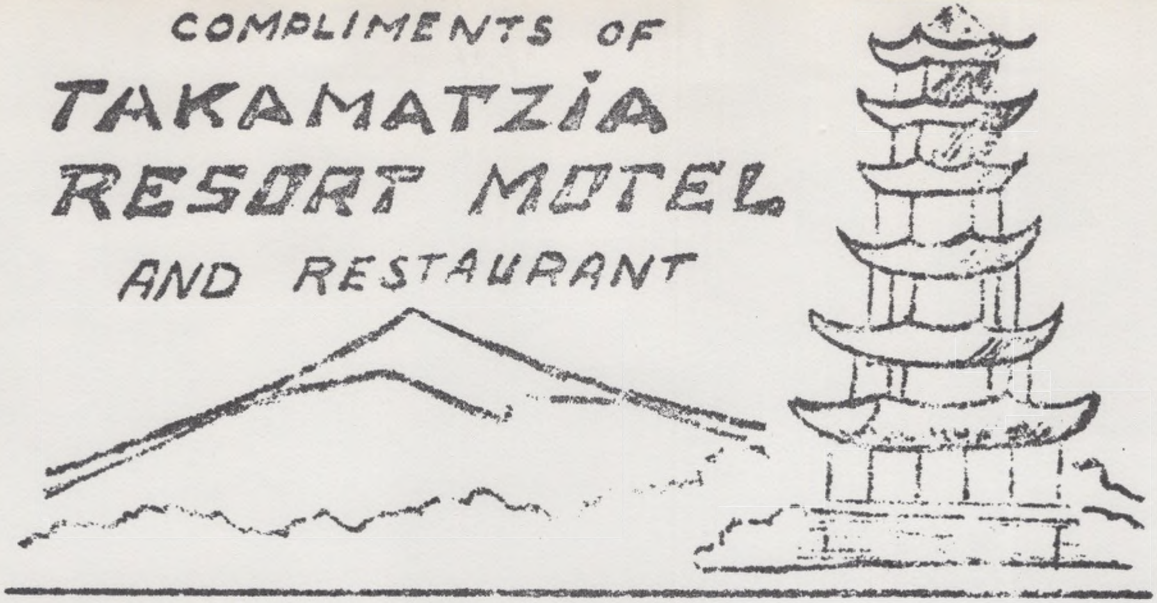

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